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**HARVESTING AND HANDLING CALIFORNIA PEACHES
FOR EASTERN SHIPMENT**

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Properly packed boxes of peaches present an attractive appearance.

The peach is grown commercially in about half of the states of the Union. In view of this general production, the competition that California fresh peaches must meet makes the problem of disposal of the crop a very important consideration (Chart 1).¹ While the canning and drying industries have grown and aided a great deal in marketing the large production, the shipping of fresh fruit holds a very prominent place.

If California peaches are to retain a place on the Eastern markets which will insure profitable returns, the highest standards of grade and pack must be maintained. It is a well-known fact that the price paid for fruit depends upon its pleasing appearance, as well as upon its quality. An honest, attractive pack is therefore of great importance in the most successful marketing.

¹ Peach Supply and Distribution in 1914, U. S. Dept. Agriculture Bulletin No. 298.

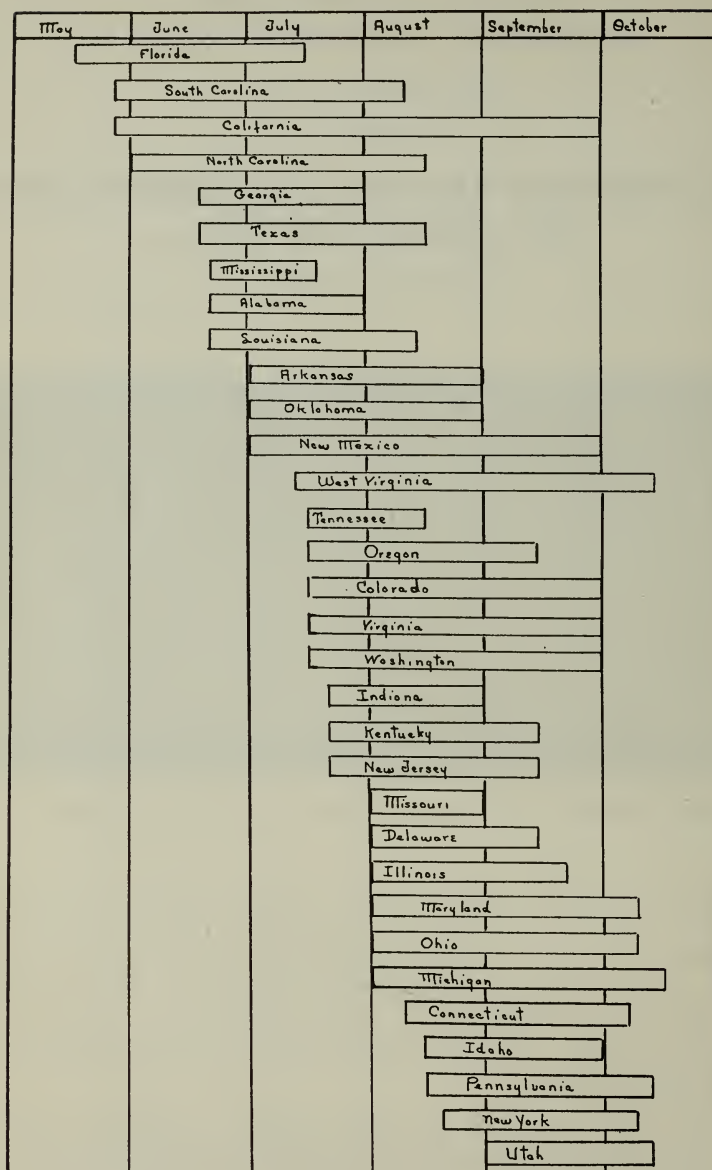


Chart I.—Diagram showing comparative shipping seasons of the different states. The peach season, when considered for the whole United States, extends from the middle of May, when shipments begin in Florida, to the latter part of October, when they end in the northern states. California, with its diversified climate and great number of varieties of peaches, probably has the longest season—from the middle of May to the end of September.

There are at the present time in this state about 1,400,000 peach trees of non-bearing age and 9,000,000 trees of bearing age.² Many of these trees are shipping varieties. California is therefore confronted with the problem of properly packing and shipping an enormous production of peaches. The Division of Pomology is frequently asked for information relative to packing and this circular has been prepared in response to this demand.³

HARVESTING

WHEN TO PICK

Peaches must be picked at the proper time for successful handling. Peaches for Eastern shipment should be hard ripe at picking time. White-fleshed peaches should be in such a condition that they will have lost their deep green cast and show a light green or silvery white. The "ground" or "under color" should be turning from a green to a light yellow or creamy white. Yellow-fleshed peaches, when ready for picking, should show the "under color" changing to yellow or golden yellow. Peaches are never picked according to firmness as determined by pressure of the thumb or hand. The fruit should be of uniform maturity for maximum speed in packing; if it arrives at the packing house over-ripe or too green, it must be sorted, and this entails extra expense and reduces the rate of packing.

HOW TO PICK

At the first picking, only fruit of the color and maturity desired is selected. Each peach is removed by a slight upward turn or twist and never pulled or jerked from the branch. The peaches are carefully laid in the pail or the basket and never thrown or dropped. The picker should learn to cull out all blemished or misshaped fruit. He must also decide if a specimen should be left on the tree another day or two to attain proper condition for picking. An experienced picker recognizes immediately the color of each variety which indicates the proper degree of maturity, so that he loses no time in deciding which to pick and which to leave on the tree.

² Fourteenth Census of the United States, 1920. Agriculture: California.

³ The writer is indebted to the following individuals and organizations for information and data contained in this circular: A. G. Tucker, the Buck Fruit Company, of Vacaville; F. W. Read, of Sacramento; D. Howercroft, the United Fruit Company, and the California Fruit Exchange, of Newcastle.

The following ripening chart will aid growers in planning harvesting operations.⁴

Variety		Time of Ripening
Mayflower	Semi-cling	June 1 — June 15
Alexander	Cling	June 8 — June 20
Triumph	Semi-cling	June 12 — June 30
Hale's Early	Cling	June 18 — July 6
St. John	Free	June 28 — July 15
Decker	Cling	July 7 — July 20
Early Crawford	Free	July 10 — July 27
Foster	Free	June 15 — July 31
Strawberry	Free	July 15 — July 31
Elberta	Free	July 21 — Aug. 6
Late Crawford	Free	July 24 — Aug. 13
Susquehanna	Free	July 22 — Aug. 15
Muir	Free	July 22 — Aug. 15
Lovell	Free	Aug. 5 — Aug. 20
J. H. Hale	Free	Aug. 5 — Aug. 20
Salwey	Free	Aug. 25 — Sept. 15
Tuscan	Cling	July 13 — July 27
Orange	Cling	Aug. 5 — Aug. 20
Albright	Cling	Aug. 1 — Aug. 20
McDevitt	Cling	Aug. 5 — Aug. 20
Phillips	Cling	Aug. 26 — Sept. 15
Levi	Cling	Sept. 2 — Sept. 25

PICKING EQUIPMENT

Picking receptacles.—There are several types of picking pails and baskets (fig. 1). Any type is satisfactory so long as bruising is eliminated and sufficient ventilation is provided. The pail should have holes punched in it to facilitate ventilation. One advantage claimed for pails is that careless pickers can be readily detected by the sound of the fruit when dropped into it. Both baskets and pails are provided with hooks for hanging in the trees or on the ladders.

Ladders.—The tripod or three-legged ladder is the commonly accepted type for orchard use. There are many styles of this ladder, most of them satisfactory. The ladder should be well constructed of first-class material, and light enough to be handled by the picker. The lower steps of the ladder are quickly worn by constant climbing. This may be prevented by tacking a strand of heavy wire about one inch from the edge on the top of each step.

⁴ Courtesy of the California Fruit Exchange.

Lug boxes.—The orchard box or lug box (fig. 2) into which the fruit is emptied from the picking receptacle should be well made, preferably with corner posts, wide enough to enable the basket or pail to be lowered to the bottom for emptying, and with ends raised above the sides so that when filled and piled one above the other, there will be no danger of bruising the fruit. The ends of the boxes should have grooves to facilitate handling when filled. Forty pounds of peaches is the most that a lug should contain; a greater amount favors crushing. A satisfactory lug is one having the following dimensions: width, inside, 12 inches; depth, inside, $7\frac{1}{2}$ inches; length, outside, 22 inches.

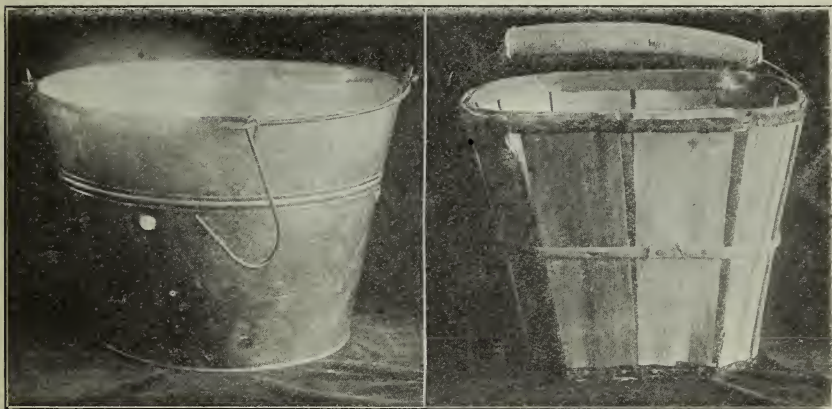


Fig. 1.—(a) Tin picking pail; (b) picking basket.

HANDLING THE PICKING CREW

A good foreman.—The first consideration that a grower must give to picking his crop is the selection of a capable foreman. He should have intimate acquaintance with the orchard and peach varieties, the characteristics of each variety, time of ripening, and proper conditions for picking. He should be capable of managing men, of instructing them about the kind of fruit he wants picked, and of seeing that they follow his instructions. In brief, he is the man upon whom the responsibility for proper harvesting rests and should be the best man available.

Work of the pickers.—The pickers are supplied with ladders and picking receptacles and divided into groups of two. Each pair is assigned by the foreman to certain trees. The fruit is placed in the picking receptacle, which when filled is emptied into a lug box. The

picking receptacle should be lowered as far as possible into the lug box with one hand in front of the opening of the receptacle to prevent bruising the fruit. The lugs should never be filled more than six inches deep, and should be stacked in the shade preparatory to delivery to the packing house.

Paying the pickers.—The best results in picking fruit are generally obtained when the laborer is paid by the hour rather than by the amount of fruit picked. The owner will secure a better quality of fruit when the pickers are not rushing to make a day's wage. The pay for pickers during the season of 1921 was, on the average, 30 cents an hour.

HAULING TO THE PACKING HOUSE

It must be remembered that peaches remain fit for consumption only a comparatively short time after picking, and that the ripening process continues at a faster rate after picking than before, especially while the fruit remains warm. The fruit should be gathered promptly and transferred to the packing house with the least possible delay. The orchard spring wagon or truck should be "easy riding" and built low to allow convenient loading and unloading (fig. 2).

PACKING

THE PACKING HOUSE

There are many types of structures used as packing houses, ranging from temporary sheds to permanent and well-equipped buildings. The individual grower must decide for himself which kind he can afford.

An ideal packing house is a well-built frame building providing good light and plenty of ventilation. It should be large enough to accommodate packing tables, nailing presses and packers, without crowding or obstructing the packing-house operations. A wooden floor is preferable, with a platform at about the same height as the platform of the orchard wagons or truck, to facilitate loading and unloading.

Arrangement.—The packing house should be arranged in such a way that the fruit will pass through the various operations of unloading, delivering to the packers, packing, inspecting, nailing, stamping, and loading, so that there may be the least amount of lost motion. By a systematic arrangement of equipment in the packing house growers are able to reduce greatly the cost of packing.

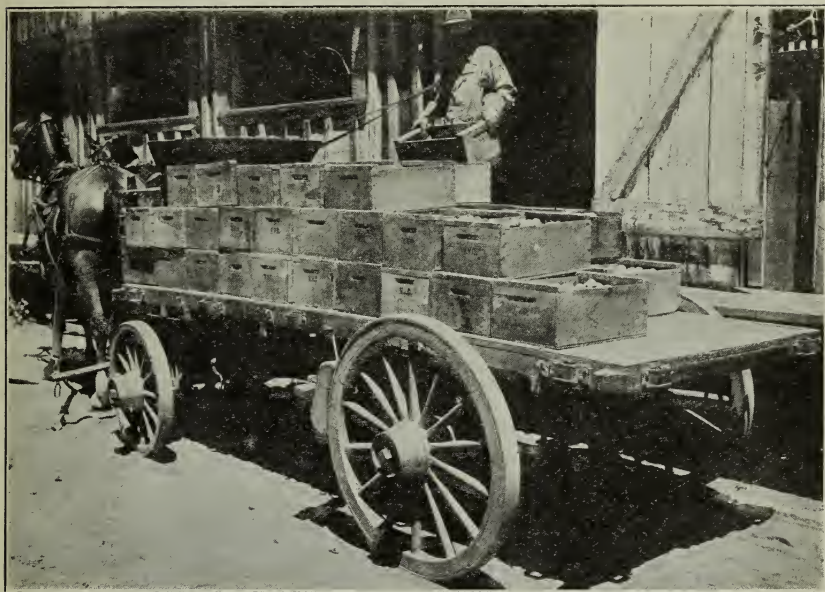


Fig. 2.—A desirable type of orchard spring wagon. Note method of loading lugs.

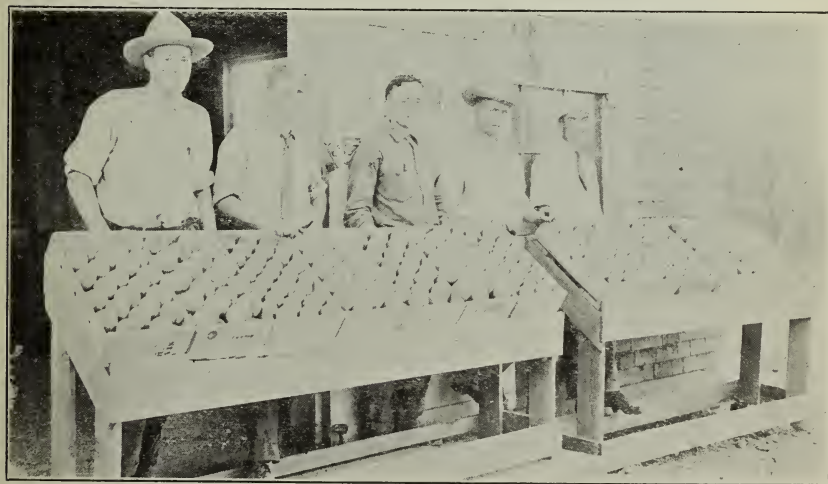


Fig. 3.—Packing table used in packing peach boxes direct from the lugs.

EQUIPMENT

Packing tables.—There are many designs of packing tables in use. These tables are of frame construction usually with padded bins for receiving the fruit. Any type is satisfactory so long as bruising or cutting the fruit is prevented. For convenience, the bin should be about four feet from the floor and preferably inclined slightly towards the packer. The packing stand or platform consists of a rack about the width of a peach box and sloping towards the packer at an angle of about thirty degrees in order that the fruit will lay where placed. A desirable type of table has the packing stand located within the bin and has a projecting shelf on the opposite side so that the packed box may be pushed to this shelf by the packer and removed by the floor boy without disturbing the packer. Some tables are constructed without bins and arranged to hold lug boxes from which the peaches are packed direct (fig. 3). This is no doubt the best way for experienced packers, but not for others.

Nailing press.—Every packing house with an output of five hundred packed boxes or over per day should be supplied with a press for holding the lids in place while being nailed. The saving of time will quickly pay for the cost of such a device.

Platform scales.—Every box of fruit must contain the minimum weight as indicated on the label and an accurate set of scales is essential in every packing house for weighing the packed boxes.

Hand truck.—Many packing houses are furnished with one or more hand transfer or "grab" trucks, for the purpose of transferring lug boxes and packed boxes within the packing house and especially in loading and unloading trucks or cars (fig. 4). This labor-saving device is highly recommended.

Rubber stamps.—The standardization law⁵ of California requires that all peach containers shall be properly labeled with the variety and numerical count; a satisfactory way of supplying this information is by the use of rubber stamps bearing these items, e.g., "Elberta," "72."

Box material.—The peach box is the standard container for peaches shipped from California to Eastern markets. Fruit that is too small for this package is sometimes packed in the plum and apricot crate or shipped in bulk in the California (Los Angeles) lug box.

The peach box comes in three standard sizes, $4\frac{1}{4}$ ", $4\frac{1}{2}$ ", $4\frac{3}{4}$ ", according to the height of the ends; other dimensions are identical.

⁵ California Fresh Fruit and Vegetable Standardization Act. Copies may be obtained from the State Department of Agriculture, Sacramento.

The following specifications should be conformed to in the measurements of the "shook."

Ends	$\frac{3}{8}" \times 4\frac{1}{4}" \times 11\frac{3}{4}"$	two pieces
Sides	$\frac{1}{4}" \times 3\frac{1}{2}" \times 19\frac{3}{4}"$	two pieces
Top and bottom	$\frac{1}{4}" \times 5\frac{1}{2}" \times 19\frac{3}{4}"$	four pieces
Cleats	$\frac{3}{8}" \times \frac{3}{4}" \times 11\frac{1}{2}"$	two pieces

Use cement coated 4d special orange-box nails, 16 to the box.

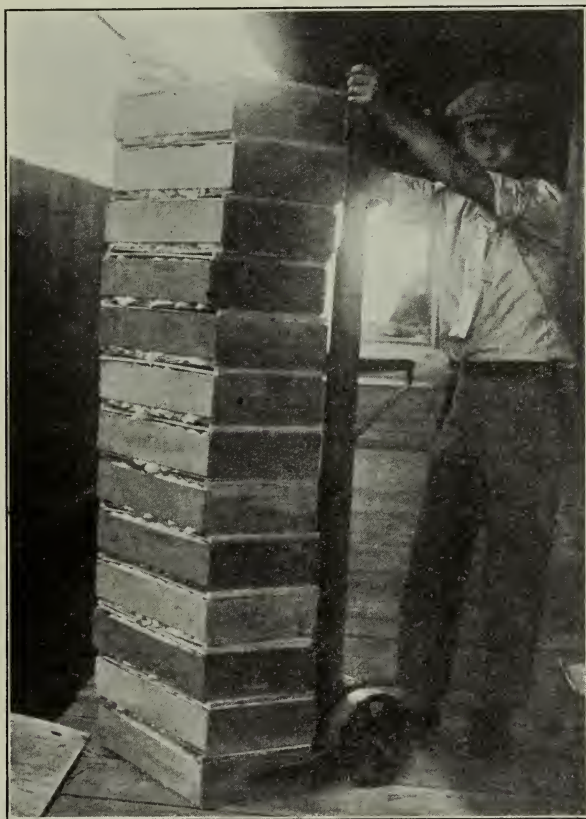


Fig. 4.—Transfer truck for carrying packed boxes or lugs.

Labels.—The law⁵ requires that all containers of fresh fruit when packed and offered for sale shall bear, in plain sight and in plain letters on the outside thereof, the name of the orchard where the fruit was produced, the postoffice address thereof, the name of the person firm or organization that packs it, and the minimum weight in the container. Such facts are generally printed on a lithographed label which is pasted on one end of the box by the shipper or sometimes stamped or stenciled on the ends when the shook is made at the

factory. It is well for the grower to use the same design or label on the containers of all fruits that he grows; the size being reduced or enlarged by the lithographer, to fit the various packages. He thus maintains a uniform brand which is good advertisement.

Wrapping paper.—Peaches are wrapped individually in wrapping paper, in the same manner as apples and pears. The advantages of wrapping each fruit may be enumerated as follows:

1. Checks transpiration, thus reducing loss of weight.
2. Acts as a cushion, preventing bruises in both packing and shipping.
3. Checks the spread of decay by isolating the specimen.
4. Maintains the fruit at a more even temperature, thus prolonging its period of consumption.
5. Gives a more finished appearance to the pack, especially if a small attractive design is printed on each wrapper.

The wrapping paper varies from coarse tissue paper to fine waxed paper. It is desirable to secure a good grade of paper having a high tensile strength so it will not tear easily in wrapping. Paper that is lightly colored, with a neat attractive design printed upon it, is preferred by many. The following table will serve to indicate the sizes of paper for the various peach packs:

8" × 8" for 84 and smaller.

9" × 9" for 60 to 78.

10" × 10" for 36 to 55.

In ordering wrapping paper for peaches one should bear in mind that it requires approximately twenty-five pounds of paper for every one hundred packed boxes.

Paper needle hold.—A very handy device for holding the wrapping paper in readiness for the packer is a small box-like tray fitted with a spring needle to hold the pile of paper in place (fig. 5). As the packer removes a sheet it easily tears free from the needle, leaving the remainder of the pile intact.

Finger or thumb stalls.—A rubber finger cover or wide rubber band around one finger or thumb is a great aid in grasping the paper and saves a great deal of time and lost motion in wrapping. The best speed is attained by using the fingerstall on the middle finger, rather than on the thumb, on account of the rapid motion developed by a swinging movement of the hand.

PERSONNEL OF THE PACKING HOUSE

Foreman and assistants.—The management of the packing house should be entrusted to a man who understands every detail of packing and preparing the fruit for shipment. He must be qualified to assume responsibility and get maximum results from the packing-house crew. He should be assisted by men or women of considerable experience in the various packing-house operations, their number depending upon the number of packers.

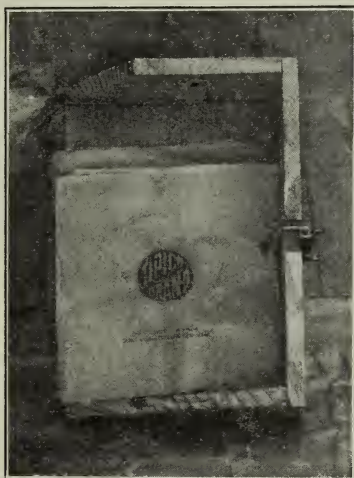


Fig. 5.—Tray and needle-holder for wrapping paper. Note attractive design printed on the paper.

Packers.—In packing peaches, men, women, or girls are employed. Experience has shown that women and girls put up better packs though less rapidly than men, and are usually preferred because greater returns are secured from neat and attractive packs than from hurried and inferior packs.

Packers are generally paid by the hour rather than by the amount of fruit packed. The pay for the season of 1921 averaged 30 cents an hour.

Box makers.—Making up the shook may be contracted for with expert box makers who travel through the fruit sections during the harvest season. Many growers, however, employ local men or boys for this work. They are usually paid by the piece rather than by the day or hour.

Inspector and nailer.—Generally one man acts as inspector and nailer for the packed boxes. He must be familiar with the requirements of the standardization law and must return any packs which are below standard. He is the last man to see the pack before it is opened on the market and the final responsibility rests upon him.

Helpers.—Other operations in the packing house, such as receiving the lug boxes, supplying the fruit and empty boxes to the packers, punching packers' tickets, transferring the packed boxes to the nailer, removing cull fruit, and loading the packed boxes, are entrusted to floor boys. These boys should be alert, energetic, and strong enough to perform a day's work.

OPERATIONS IN THE PACKING HOUSE

Labeling.—Labeling is most conveniently done before the boxes are made. The lithographed labels are removed from their bundles and spread in water for at least twelve hours previous to pasting, in order that the paste may thoroughly penetrate the paper. Labels that are put on dry do not absorb the paste, and curl or drop off when the paste dries. The paste is made about twelve hours before application so that it will stick well. It should be made of a creamy consistency and should be thinned or thickened, according to whether the ends of the box are smooth or rough. A convenient device for labeling is a form or slide of such depth and width as to accommodate the end pieces and long enough to contain from thirty to fifty ends. This is constructed as a table raised about three and a half feet from the floor (fig. 6).

The end pieces are placed side by side in this slide and the paste is applied to the entire row with a wide brush. The labels are then taken from the water and carefully placed on the ends. The excess paste is washed off with a brush and clean water. The ends must then be stacked until dry.

One person labels and stacks, on the average, about 2500 ends per ten hours. The cost of labeling averages about 25 cents a hundred ends.

Making the boxes.—Either a steel or wooden frame on a nailing bench is used to hold the end pieces of the boxes in position while the bottom pieces are applied. A steel frame is best, being more durable, not likely to get out of alignment and also adjustable for making other types of boxes and crates. The box maker places one labeled end and one plain end in the frame and nails on the bottom pieces (fig. 7).



Fig. 6.—Labeling the ends.



Fig. 7.—Making the box.

The unions should be made accurate and square and the nails driven flush with the surface of the wood and not sunk. Nails whose points are exposed should be removed. The half-finished box is taken from the form and placed on a lower shelf, and the side pieces applied.

An expert box maker constructs as many as 1200 boxes per day; the average is between 700 and 800 per day. The pay during the season of 1921 was one cent a box.

When the boxes are completed they are stacked by the nailer and later removed by floor boys and stored for the packers' use.

Receiving and supplying fruit to the packers.—The lug boxes filled with fruit are unloaded from the orchard wagon or truck at the packing-house door by the driver and floor boys. The floor boys carry the boxes of fruit to the packers' bins and carefully roll out the same, using one hand and forearm to prevent bruising.

Sorting.—As with the packing of all fruits, grading for maturity, color, and blemishes must be the first consideration. This operation must be performed by hand and for the most part should be done by the pickers in the orchard. Finally it remains for the packer himself to see that the fruit he places in the box has been properly sorted.

Sizing.—After being sorted the peaches are graded according to size. At the present time very few mechanical sizing devices are in use in this state, although in other peach sections very good results are secured with these machines. Where provision is not made for mechanical sizing, the sorters and the packers are responsible for selecting the size of fruit for the different packs. Peaches in the same box are not permitted by law to vary more than one-half inch in diameter.

Packing the box.—Peaches may be packed direct from the lug box into two or three peach boxes, if the fruit is not uniform in size, or if uniform into one box. Peaches may also be poured into the bins of the packing table and packed one box at a time, first packing one size and then another. When the fruit has been previously sized, however, each packer packs only one size.

The empty box is placed on the packing platform. The packer selects the fruit and starts to wrap (fig. 8a). He picks up a peach with the right hand and the wrapping paper with the left. In picking up the wrapping paper, care should be taken to grasp it toward one corner, thus allowing more paper to be finally folded over the peach (fig. 8b). The fruit is thrown from the right hand into the paper held in the packer's left hand (fig. 8c). A little force is necessary to break down the paper and bring the corners into position for wrapping with the least amount of lost motion. The wrap is finished by

placing the palm of the right hand around the fruit (fig. 8*d*). The wrapped fruit is placed in the box with the left hand, the loose ends of the paper resting on the bottom (fig. 8*e*). At the same time the right hand is reaching for another peach.

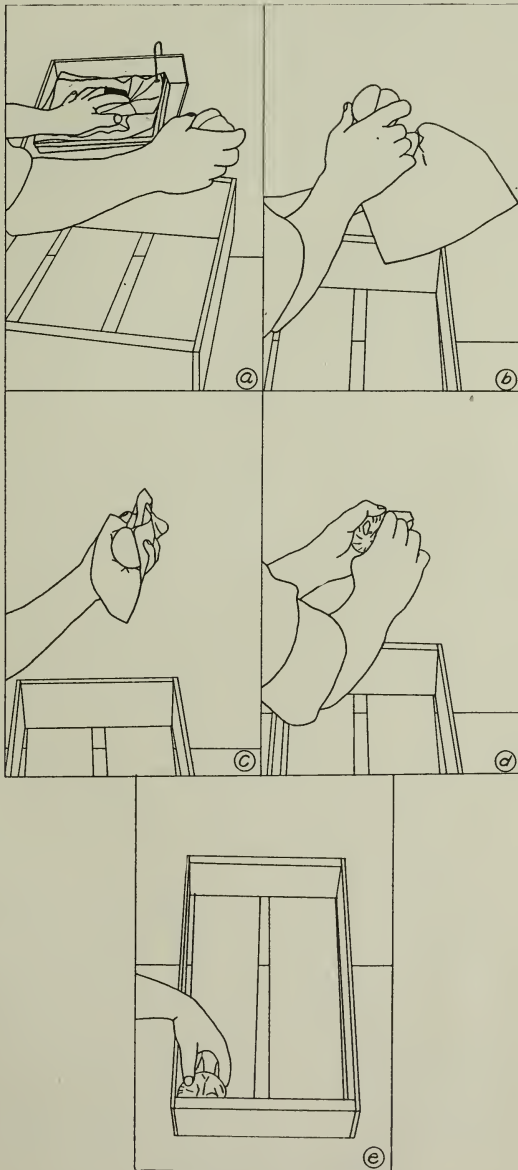


Fig. 8.—Progressive steps in wrapping peaches.

The question may arise as to the additional time required to wrap each peach. As a matter of fact one can pack much faster by wrapping than by not wrapping. The actual time in wrapping is but a fraction of the total time involved in the operation of packing. If packed without wrapping the peaches will not remain in place so well, but with paper on them they "stay put."

The size and shape of the variety will determine whether the fruit shall be packed with the stem end up or down, rather than on its cheek. With some sizes of peaches the packer will find that one method gives a better pack than another; this can be learned only from experience. Most packers, however, prefer to pack peaches with the stem end down.

Styles of pack.—There are two styles of pack used for peaches, the "offset" and the "diagonal" styles. The "offset" pack (3×3) is employed for peaches which can be placed five or more across the box. For peaches larger than this the "diagonal pack" (3×2) should be used. Two layers of fruit, by either style, comprise a standard pack.

1. "Offset" (3×3) style. The first peach is placed in the lower left-hand corner of the box, two others equi-distant apart in the space between the first peach and the right-hand corner, leaving the same space in the corner as between the fruits. Place the next three peaches in the spaces formed by the first three (fig. 9). Continue throughout the first layer, being careful that the alignment is kept perfect. In starting the second layer, begin in the right-hand corner of the box and place the fruits directly over the spaces formed by the peaches in the first layer.

2. "Diagonal" (3×2) style. This pack is similar to the above mentioned style, except that it is started by placing a peach in each corner of the box and a third midway between. Two peaches are placed in the two spaces formed by these three, and the pack continued as described for "offset" (fig. 9).

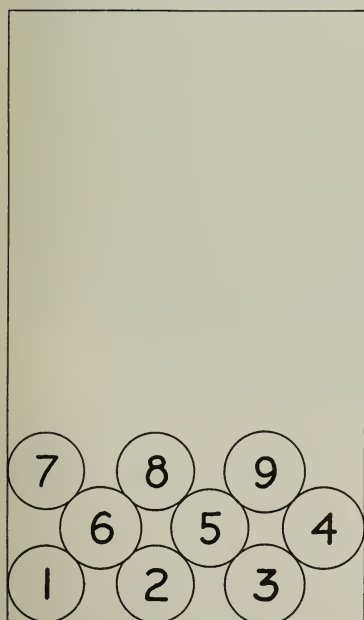
In packing the larger sizes of peaches, both layers should be carried forward together so as to regulate the height of the pack.

When the box is completed the pack should be solid and snug-fitting throughout, and in perfect alignment. The completed pack should have a bulge of about one-half inch so that the box will ship well (fig. 10).

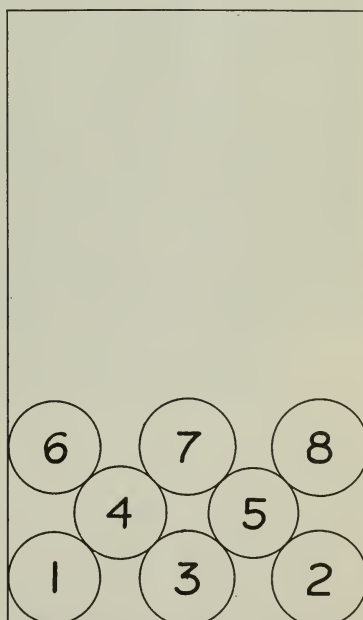
The following table will be of assistance in determining the number of peaches per box. The packer counts the number of peaches across the box and the number lengthwise in two consecutive rows of the pack; the total is obtained by referring to the table.

TABLE FOR PEACH PACKS

Width	Length	Depth	Total
3×3	8×8	2 layers	96
3×3	8×7	2 layers	90
3×3	7×7	2 layers	84
3×3	7×6	2 layers	78
3×3	6×6	2 layers	72
3×2	7×8	2 layers	75
3×2	7×7	2 layers	70
3×2	7×6	2 layers	65
3×2	6×6	2 layers	60
3×2	6×5	2 layers	55
3×2	5×5	2 layers	50
3×2	5×4	2 layers	45
3×2	4×4	2 layers	40
2×2	5×4	2 layers	36



*OFFSET "3x3"
PEACH PACK*



*DIAGONAL "3x2"
PEACH PACK*

Fig. 9.—Styles of peach packs.

Peaches smaller than 96 per box are considered too small to wrap and pack in the peach box in two layers and it is necessary to pack in three layers. It rarely pays, however, to wrap peaches of this size. Sometimes small peaches are shipped in plum and apricot crates.

Fruit from the packers.—When a packer has finished packing a box it is marked in pencil with the number of fruits, variety, and the packer's number or letter. The packed box is then carried by the floor boy or the nailer to the nailing press.

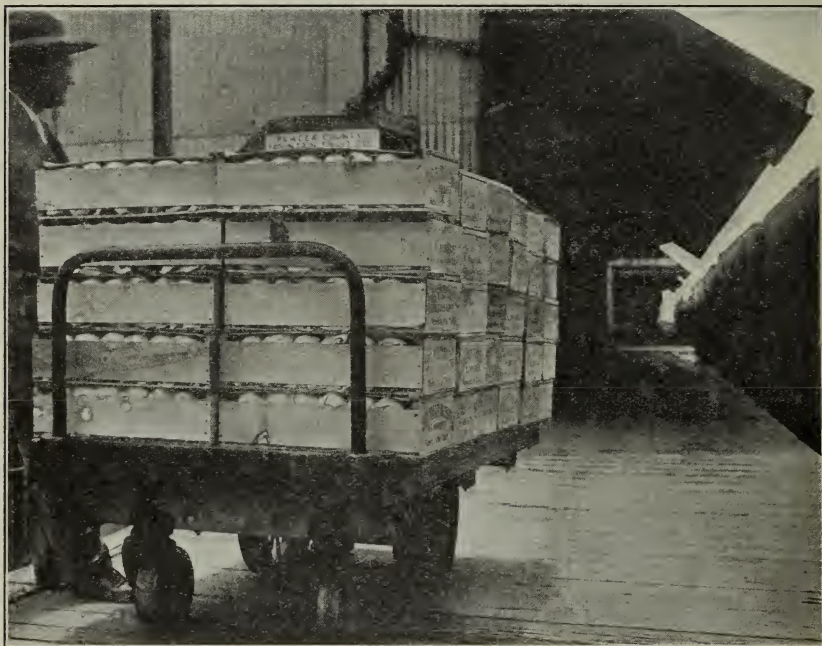


Fig. 10.—A platform truck for loading cars. Note bulge on the boxes.

Nailing.—The nailer generally acts as inspector and examines the tightness of the pack, and verifies the number. If the box is not satisfactory in all details it must be corrected. Boxes that are satisfactory are placed in the nailing press, the top pieces and cleats laid on, pressed down and nailed.

Stamping and stacking.—The stamping and stacking is usually done by the nailer. As soon as the box is nailed, it is stamped in ink with the name of the variety and the number of peaches contained. The boxes are then stacked about ten high. For convenience in counting and loading boxes of the same variety and same count should be placed in a pile.

LOADING FOR SHIPMENT

DELIVERY TO THE CARS

The packed boxes are delivered to the refrigerator cars by automobile truck or wagon which should be easy riding to prevent bruising the fruit. The load should be packed snugly so that at all times each box will rest directly upon the cleats of the one beneath it and not on

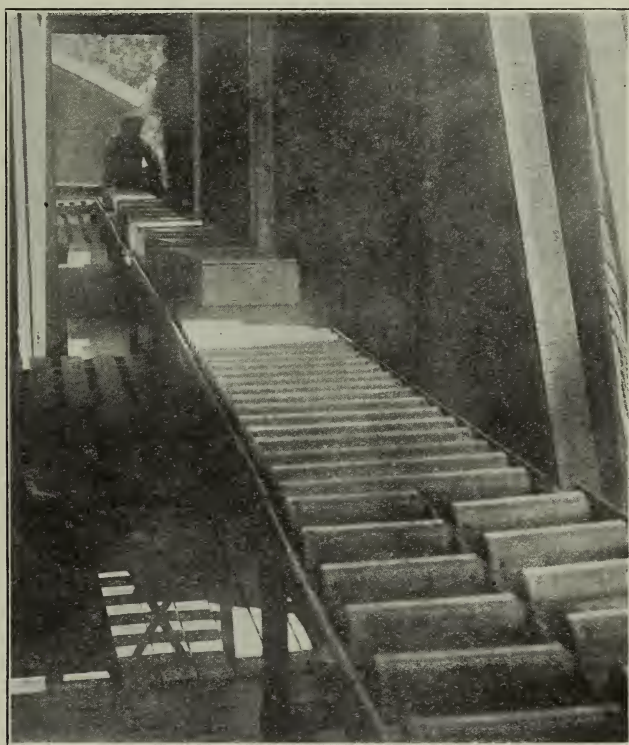


Fig. 11.—A gravity conveyor is the most modern device for transferring fruit boxes.

the bulge. It is advisable to keep the load covered with a light canvas to protect it from the sun and road dust. If there is a railroad siding at the packing-house the packed boxes are transferred direct to the car by means of hand transfer trucks. Another means of transfer is by a low platform truck which may be wheeled directly into the car (fig. 10). The latest device for loading is the gravity conveyor, which provides for transfer of the boxes on roller bearing tracks (fig. 11).

LOADING THE CARS

Railroad tariff regulations allow 26,000 pounds as a minimum car load of fresh fruit from California to Eastern points. Peach boxes are estimated at twenty-one and one-half pounds gross. It requires, therefore, 1210 peach boxes for a car load. The boxes are loaded lengthwise of the car in tiers, seven boxes wide, nine or ten high, and eighteen tiers to the car. Following is the arrangement inside the car:

11 tiers, 7 wide, 10 high, 70 boxes, per tier,	770 boxes
7 tiers, 7 wide, 9 high, 63 boxes, per tier,	441 boxes
—	—
18 tiers	1211 boxes

This arrangement allows a space of about three feet at the doorway for bracing. The bracing is very important to insure the safe arrival of the fruit and is definitely specified by railroad regulations.

THE LABOR PROBLEM

In harvesting and handling the fruit crop, the labor situation is a very important factor. Keeping the help satisfied so that a steady, reliable crew is always at work is a problem each grower must solve. The grower who best provides for the needs and comforts of his workers is the one who is the least concerned with a restless, changing crew.

Growers who employ a large crew during the harvest season must provide quarters and other accommodations for the workers. Some growers supply a camp ground, provided with tents or cabins, beds, stoves, fuel, bathing conveniences, and a mess house. The writer has in mind one grower who provides apartments for his packers, who are girls and women. Each apartment consists of two rooms—a kitchen and a bedroom—and nearly all the workers cook their own meals. The workers will often, however, prefer to board at the ranch house rather than prepare their own meals. In the latter case, the grower must make arrangements for a cook.

COSTS OF MATERIALS AND OPERATIONS

The following are average costs of the Silva-Bergtholdt orchards at Newcastle, during the season of 1921.⁶

Cost of production on trees	\$0.262
Box and label125
Paper, best quality printed041
Making boxes, and nails012
Picking and hauling to packing sheds080
Packing and lidding040
Hauling015
Loading on to cars and bracing030
<hr/>	
Cost of one box of peaches loaded on car	\$0.606

⁶ R. E. Hodges, "Production of Fruit Requires Capital," Pacific Rural Press, Vol. CII, No. 5, p. 103 (July 30, 1921).

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